

An unforgettable Christmas menu 2023

Brasserie Kontrast

*Price: 695 DKK / pers
Wine menu: 485 DKK / pers*



Menu

First course

Cold smoked salmon from Royal Nyborg Smokehouse,
cream cheese from Søtofte, blood orange and crunchy kale
Wine: 2022 Riesling Kabinett, Weingut Max Richter, Mosel, Germany

Main course

Duck breast from Gråsten, preserved king oyster mushrooms, beetroot, pomme Anna,
brussel sprouts and red wine sauce with apples and plums
Wine: 2021 Pinot Noir - Santa Rita Hills, Tyler Winery, USA

Dessert

Fudge, cinnamon sponge cake, almonds and orange sorbet
Wine: 2015 Beerenauslese, Schmitt Söhne, Rheinhessen, Germany

Vegetarian menu

First course

Lemon poached fennel, cream cheese from Søtofte, blood orange and crunchy kale
Wine: 2022 Riesling Kabinett, Weingut Max Richter, Mosel, Germany

Main course

Miso glazed beetroot, preserved king oyster mushrooms, salty hazelnuts,
pomme Anna, brussel sprouts and red wine sauce with apples and plums
Wine: 2021 Pinot Noir - Santa Rita Hills, Tyler Winery, USA

Dessert

Fudge, cinnamon sponge cake, almonds and orange sorbet
Wine: 2015 Beerenauslese, Schmitt Söhne, Rheinhessen, Germany

En uforglemmelig juleaften 2023

Brasserie Kontrast

*Pris: 695 DKK / pers
Vinmenu: 485 DKK / pers*



Menu

Forret

Koldrøget laks fra Royal Nyborg Smokehouse, friskost fra Søtofte, blodappelsin og friteret grønkål
Wine: 2022 Riesling Kabinett, Weingut Max Richter, Mosel, Germany

Main course

Andebryst fra Gråsten, danske kejserhatte, rødbeder, pommes Anna, rosenkål og
rødvinsauce med æbler og svesker
Wine: 2021 Pinot Noir - Santa Rita Hills, Tyler Winery, USA

Dessert

Fudge, kanel sponge cake, mandler og appelsin sorbet
Wine: 2015 Beerenauslese, Schmitt Söhne, Rheinhessen, Germany

Vegetarmenu

Forret

Citron pocheret fennikel, friskost fra Søtofte, blodappelsin og friteret grønkål
Wine: 2022 Riesling Kabinett, Weingut Max Richter, Mosel, Germany

Main course

Miso glaseret rødbede, danske kejserhatte, salte hasselnødder, pommes Anna,
rosenkål og rødvinsauce med æbler og svesker
Wine: 2021 Pinot Noir - Santa Rita Hills, Tyler Winery, USA

Dessert

Fudge, kanel sponge cake, mandler og appelsin sorbet
Wine: 2015 Beerenauslese, Schmitt Söhne, Rheinhessen, Germany
